

# POTATO SOUP

6 Servings

6 strips Bacon, cut into small pieces or 1 cup diced ham  
3 Tab Butter  
1 Med Yellow onion chopped  
1/3 C AP FLour  
2 1/2 lb Gold potatoes, peeled and diced in 1 inch square pieces, About 6 large potatoes  
4 C Chicken broth, regular or low sodium  
2 C Milk  
2/3 C Heavy cream  
1 1/2 Tsp Salt  
1 Tsp Black pepper  
2/3 C Sour cream

## Topping

Shredded cheddar cheese, chopped chives and sour cream

In a large sauce pan brown the bacon over medium heat and cook until bacon is crisp.

Remove the bacon and set aside but leave the fat in the pan. Reserve a small amount of bacon to garnish when plating.

Add the butter and chopped onion and cook until onions are translucent.

Sprinkle the flour over the onions and stir or whisk until smooth.

Add the diced potatoes, chicken broth, heavy cream, milk, salt and pepper and stir well.

Bring to a boil and cook until the potatoes are tender when pierced with a fork about 10 to 15 minutes.

Reduce heat to simmer.

Remove half of the soup and place in a blender and puree until smooth. **BE CAREFUL** it will be very hot. Alternatively I use my immersion blender and puree the soup in the pot but leave half of it chunky. If you like a smooth soup you can puree it all.

Return the pureed soup back into the pot and add the sour cream and bacon. Stir well. Taste for seasonings.

Simmer for another 15 minutes and serve.

Add toppings and plate.